



SUNDAY LUNCH

TABLE

- Maldon oysters, Essex (3/6/12) 10 / 18 / 35
- Smoked almonds (ve) (gf) 5
- Olive oil & herb marinated mixed olives (ve) (gf) 5
- Sourdough, caramelised onion butter (v) 6

SMALL / SHARE / START

- Heritage tomatoes, whipped cheese, sourdough, chive oil (ve) (gfa) 9
- Pressed ham hock, piccalilli, pickles, toast (gfa) 9
- Smoked mackerel, pickles, horseradish, sourdough (gfa) 12
- Buffalo mozzarella, smashed no-avo, chilli oil, toast (v) (gfa) 12
- Braised ox cheek & goats cheese croquettes, beetroot jam 11

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- Roasted chalk stream trout, lentil & butterbean cassoulet, samphire pesto, crème fraiche (gf) 19
- Cauliflower steak, butterbean, crispy kale & onions, truffle (ve) (gf) 16
- Aged beef burger, beer braised onions, brioche, bloody Mary ketchup, fries 17
- Battered Rye Bay haddock, chips, pea puree, tartar, curry sauce (gf) 18.5

ROASTS

All roasts served with pickled red cabbage, roast potatoes, honey roasted parsnips & carrots, Yorkshire pudding & gravy

- Topside of beef, bone marrow crumb, kale 21.50
- Porchetta style pork belly, kale 21.50
- Mushroom & leek strudel, veg gravy, kale 16

- Honey roasted parsnips & carrots (gf) 6
- Peas, leeks, crispy kale (gf) 6

- Cauliflower cheese, parmesan crumb 6.5
- Skinny fries (ve) (gf) 6

DESSERT

- Apple & blackberry crumble, vanilla custard (ve) (gf) 8
- Dark chocolate torte, salted caramel, whipped vanilla cream 8
- Basque cheesecake, berry compote, crème fraiche 8
- Lincolnshire poacher, Devonshire blue, celery, crostini, chutney (gfa) 12
- Ice Cream / Sorbets 1 or 2 scoop vanilla, chocolate chip, salted caramel, lemon sorbet 3 / 5

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER
A discretionary 10% service charge will be added and goes directly to our amazing front of house and back of house teams.